



Tom Barrett  
Mayor

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Commissioner of Health

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Health Operations Administrator

**Health Department**

Family and Community Health Services

web site: [www.milwaukee.gov/health](http://www.milwaukee.gov/health)

## Routine Food Reinspection #1

JIN C. LIN  
BEST BUFFET INC  
8564 W BROWN DEER RD  
MILWAUKEE, WI

**5/14/2012**

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

**Fee Amount:**  
**\$107.00**

Code Number	Description of Violation	Correct By
3-501.16	The following food items on the buffet are held at inappropriate cold holding temperatures: 1. Cut cantalope @ 46F. 2. Cooked Shrimp @ 42-53F. 3. Crab Sushi @ 54F Potentially hazardous food must be held cold at 41 degrees or below.	4/26/2012

### Notes:

3-501.16  
Crab sushi is 46-50F. Potentially hazardous food must be held cold at 41F or below.

\*\* A child was seen going in and out of the kitchen and behind the cook line. Children are not allowed in the kitchen as it is a safety hazard as well as a Health Code Violation. \*\*

On 5/14/2012, I served these orders upon JIN C. LIN by leaving this report with

Inspector Signature (Inspector ID:82)

Operator Signature